







Butternut Squash Bisque with Ginger

From Tufts University

INGREDIENTS	100 SERVINGS – 6 oz portions
 Butter	2 lbs + 13 oz
 Onion, minced	5 lbs + 5 oz
Ginger, minced	4 ½ oz
Water	1 ¾ gallon + 3 ¾ cups
Vegetable Base	7 ¾ oz
 Peeled Carrots, minced	2 lbs + 10 oz
 Butternut Squash, peeled and pureed	16 lbs + 4 oz
Cayenne Pepper, ground	2 ½ tsp
White Pepper, ground	1 tsp
 Heavy Cream	2 qts + ¾ cup

 Carrot icon denotes a locally grown ingredient

DIRECTIONS

- Sauté onions, carrots, and ginger in butter until onions just begin to turn golden.
- Steam butternut squash until “well cooked” and reserve.
- Add water and vegetable base to make stock. Add remaining ingredients except cream. Bring to a boil, then reduce to simmer, covered, until vegetables are tender.
- Add heavy cream and heat to a simmer. Continue to simmer for 5 minutes. Turn off heat.